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Ascaso Dream PID

Ascaso Dream PID Espresso Machine Instruction Manual

Model: Dream PID (Anthracite, 120V)

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1. SETUP

Follow these steps to set up your Ascaso Dream PID Espresso Machine for the first time.

1.1 Unboxing the Machine

Carefully remove the espresso machine from its packaging. Ensure all packing materials are removed before proceeding.



Image: Front view of the Ascaso Dream PID Espresso Machine in Anthracite.



Image: Angled front view of the Ascaso Dream PID Espresso Machine, showcasing controls and portafilter.



Image: Side view of the Ascaso Dream PID Espresso Machine, showing the transparent water reservoir.



Image: Back view of the Ascaso Dream PID Espresso Machine.

1.2 Unpack Accessories

Locate and unpack all included accessories. These typically include various filter baskets, a tamper, and a portafilter.



Image: Included accessories: portafilter with wooden handle, tamper, and multiple filter baskets for different coffee preparations.

1.3 Add Water to Reservoir

Fill the water reservoir with fresh water. It is recommended to use water with low mineral content to prevent scale buildup and ensure optimal coffee flavor.

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Video: Demonstrates adding water to the machine's reservoir. Ensure water is of low mineral content.

1.4 Turn On the Machine

Press the power switch to turn on the espresso machine. During initial heat-up, the pilot light will flash. The machine is ready when the pilot light stops flashing and the group reaches the set temperature.

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Video: Shows the process of turning on the espresso machine and waiting for it to heat up.

1.5 Priming the Pump (Critical Step)

To prime the pump, press the coffee button down with no portafilter in place. Open the steam valve. Priming is complete when water flows freely from the group head. Approximately 1/2 tank of water should be dispensed during priming. If you have questions or issues with priming, contact info@ascaso-usa.com.

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Video: Demonstrates the critical step of priming the pump to ensure proper water flow.

2. OPERATING INSTRUCTIONS

Learn how to use your Ascaso Dream PID to brew perfect espresso and steam milk.

2.1 Program Settings

To access programming functions, hold down the left and right buttons for 3 seconds. When programming, after selecting a value or setting option, wait three seconds for the setting to confirm. The display will switch to the main programming menu.

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Video: Instructions on how to access and navigate the machine's programming settings.

2.2 Select Temperature Scale

Press the left button until you reach "Ud" to set the unit function (Celsius/Fahrenheit). Press the right button to choose your preferred scale. We suggest selecting the scale you're most familiar with.

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Video: Guide to selecting between Celsius and Fahrenheit for temperature display.

2.3 Select Group Temperature

Press the left button once to access the group temperature function. Use the left or right button to adjust the temperature up or down. The machine is preset to 100 Celsius. The ideal espresso temperature should be about 93 degrees Celsius (198 degrees Fahrenheit).

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Video: How to adjust the group temperature for optimal espresso extraction.

2.4 Select Pre-Infusion Time

Press the left button until you reach "Pr" to set the pre-infusion time. Press the right button to choose between 0, 1, 2, 3, 4, or 5 seconds. **Recommendation:** Start with 3 seconds. Experiment with 1-5 seconds to find what works best for your coffee.

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Video: Setting the pre-infusion time for your espresso shots.

2.5 Select Chronometer Display

Press the left button until you reach "Cr" to set the chronometer function. Press the right button to turn it ON/OFF. This allows you to see your espresso shot time, which is helpful for dialing in your espresso.

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Video: How to enable or disable the chronometer display for shot timing.

2.6 Select Standby Mode

Press the left button until you reach "OFF" to set the machine to standby. Press the right button to choose between 0, 5 hours, 2 hours, 1 hour, or OFF. This allows the machine to go into a low power mode after a set time. Your machine will stay warm, but not hot.

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Video: Instructions for setting the machine's standby mode duration.

2.7 Dial In Your Espresso

If using ground coffee, dose 7 grams for a single shot or 14 grams for a double. Level the coffee and firmly tamp. If using pods, place the pod in the pod basket with the smooth side facing up.

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Video: Demonstrates tamping ground coffee into the portafilter.

2.8 Select Your Extraction Dose

Set your preferred dosing. Hold the toggle upward for the desired length to set 1 cup, or downward for 2 cups. We recommend starting with 25-30 seconds. Experiment with your grind and coffee dose to find what works best for you.

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Video: How to select and program your desired espresso extraction dose.

2.9 Espresso Extraction

Once the portafilter is securely in place and your dose is set, initiate the extraction process. Observe the flow for optimal results.

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Video: Close-up of espresso being extracted into a cup.

2.10 Steam Your Milk

To steam milk, press the toggle down to activate the steam pump. The pump will make a surging or knocking sound once the machine has reached steaming temperature. Open the valve for 2-3 seconds to purge water from the wand, then close it. Reopen the valve to start steaming. Submerge the wand approximately 1/2 inch until desired foam is reached.

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Video: Detailed steps for steaming milk using the machine's steam wand.

3. MAINTENANCE

Proper maintenance ensures the longevity and performance of your espresso machine.

3.1 Clean the System

Cycle the machine utilizing an empty portafilter. We recommend purging the machine for five seconds after each use. Please follow the user guide for the recommended full maintenance schedule.

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Video: Demonstrates how to clean the system by cycling water through an empty portafilter.

3.2 Standby Mode

You can power down or simply leave your machine running, and it will follow your selected standby setting. To turn the machine on again, just press any of the buttons for the machine to go back to its initial status.

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Video: Explains the standby mode functionality and how to reactivate the machine.

3.3 General Cleaning

- Regularly wipe down the exterior of the machine with a soft, damp cloth.
- Clean the portafilter and filter baskets after each use.
- Descale the machine periodically according to the manufacturer's recommendations to prevent mineral buildup.
- Keep the steam wand clean by purging it after each use and wiping it with a damp cloth.

4. TROUBLESHOOTING

This section addresses common issues you might encounter with your espresso machine.

4.1 No Water Flow / Low Pressure

- **Check Water Reservoir:** Ensure it is filled with water.
- **Priming:** If it's the first use or after a long period of inactivity, ensure the pump has been properly primed (refer to Section 1.5).
- **Scale Buildup:** Mineral deposits can block water paths. Regular descaling is crucial.

4.2 Espresso Too Fast / Too Slow

- **Grind Size:** If espresso extracts too fast, the grind might be too coarse. If too slow, it might be too fine. Adjust your grinder.
- **Dose:** Ensure you are using the correct amount of coffee for your basket size.
- **Tamping Pressure:** Consistent tamping pressure is important.

4.3 No Steam / Weak Steam

- **Heat-up:** Ensure the machine has fully heated to steaming temperature.
- **Steam Wand Blockage:** Clean the steam wand thoroughly. Use a pin to clear any blockages in the nozzle.
- **Water Level:** Ensure sufficient water in the reservoir.

5. SPECIFICATIONS

Feature	Detail
Color	Anthracite
Brand	Ascaso
Material	Aluminum
Style	Retro
Item Weight	18 Pounds
Capacity	48 Fluid Ounces
Wattage	110 watts
Voltage	120 Volts
Included Components	Lid
Recommended Uses	Home Espresso Preparation, Home Barista Experience

6. WARRANTY & SUPPORT

6.1 Manufacturer's Warranty

The Ascaso Dream PID Espresso Machine comes with a **12-Month Warranty** against defects caused by faulty workmanship and materials for domestic use from the date of purchase. Additionally, there is a **5-Year Warranty** on all thermoblock boilers and groups.

6.2 Protection Plans

Extended protection plans are available for purchase:

- **3-Year Protection Plan:** One-time payment of \$159.99
- **4-Year Protection Plan:** One-time payment of \$199.99
- **Complete Protect:** Monthly billing of \$16.99, covers all eligible past and future purchases.

6.3 Customer Support

For any questions, issues, or support needs, please contact Ascaso customer service. For specific issues like pump priming, you can email info@ascaso-usa.com.
